

# SPOOKY GOODIES FOR TREATS, PARTIES



DECORATING sugar cookies for Halloween festivities, Mrs. Sy Durham (left) puts a pumpkin's eye on a cookie as Mrs. Roger Ste Marie sneaks a bite. Designs are made by frosting plain sugar cookies and creating original designs with life savers, black and licorice strings, candy corn. Orange and black colored icings are used for Halloween effects. —PRESS Photos by Carolyn Perko

## Fortune Cookies for Fortune Hunters

By MRS. NICHOLAS HUMPTING

Homemade Fortune Cookies are a special treat for that Halloween Party. Crisp orange-flavored cookies with crunchy almonds are made into fortune cookies by a simple trick of placing a short fortune on the bottom of each before baking. Just type or write in pencil on kitchen parchment or bond paper and put it under a ball of dough before flattening it on the baking sheet.

### ALMOND FORTUNE COOKIES

- 2/3 cups shortening (part butter)
- 1/2 cup granulated sugar
- 1/2 brown sugar
- 1 tablespoon grated orange rind
- 1 teaspoon pure vanilla
- 1 egg
- 2 cups enriched flour
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 3/4 cup chopped almonds

**METHOD:** Cream shortening and sugars together well. Add orange rind, vanilla and egg. Beat well. Sift flour with salt and baking powder. Add to creamed mixture and mix well. Stir in 1/4 cup of the almonds. Shape into small balls and roll in remaining almonds.

Fold paper slips with fortune into small square and place on bottom of balls of cookie dough. Flatten balls with bottom of glass dipped in sugar. Bake at 400 deg. 6 to 8 minutes, until lightly browned. Remove to wire to cool. Makes about 3 1/2 dozen cookies.



WITCH CAKE for Halloween is made by Mrs. Sy Durham. Mrs. Durham baked a flat cake and cut it into pieces forming a witch's face. She frosted with black-colored cocoa nut for hair, black and orange frosting for hat and face. As a finishing touch she put a wart on the chin with licorice hairs.

## Peanut-Coated Carmel Pops

By MRS. STACY RODMAN  
The Peanut-Coated Carmel Pops are easy to make confections on sticks for young trick-or-treaters.

It is easy to make these crunchy carmel pops using sugar - toasted, star-shaped oat cereal with melted caramels and peanuts.

### CRUNCY CARAMEL POPS

- 1 pound caramels
- 3/4 cup hot water
- 4 cups oat cereal (sugar toasted kind)
- 1 cup salted peanuts

**METHOD:** Melt caramels with water in a medium sized saucepan over low heat, stirring constantly to prevent scorching. Remove from heat and add cereal and peanuts, stirring well. Press the mixture into small muffin cups to shape and when almost cool insert a wooden skewer into each. Remove from pans. Wrap in cellophane if desired. Makes two and one-half dozen lollipop 2 1/2 inches in diameter.

## MOIST APPLE CAKE TREAT

Do you enjoy a light, moist cake, served warm from the oven and savored with a cup of tea or coffee?

Then you will enjoy all of the three cake mixes now on your grocery shelf: Dutch-Topping Cake Mixes - Apple N' Spice, Butter-scotch Crunch, and Cinnamon Raisin.

These new cake mixes take only 30-seconds of easy hand mixing plus a few seconds to sprinkle on the topping. Cake and topping are baked together, to be served together - a perfect sweet treat for breakfast, dinner, dessert, or between meal snack.

For a dinner-dessert, you might serve Apple N' Spice cake with a creamy sauce. Bake the cake according to directions on the package. Cut cake into squares while still warm from the oven and serve with this delicious sauce. Serves 6 to 8.

### Cinnamon Nut Cream Sauce

- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/3 cup chopped walnuts
- 1/4 cup sugar
- 1 cup heavy cream, whipped

Combine all ingredients in a small bowl and chill thoroughly.

### POWER FOR TELSTAR

Transmissions from Telstar, the world's first experimental communications satellite, are directly powered by a 19-cell nickel-cadmium storage battery.

Sunday, Monday, Tuesday  
October 28, 29, 30

Metro Goldwyn Mayer  
Presents Samuel Bronston's  
Production  
**'KING OF KINGS'**  
Technirama - Technicolor  
and  
**'THE TWO LITTLE BEARS'**  
Cinemascope  
Eddie Albert - Jane Wyatt  
Doris Carter  
Butch Patrick

★ SWAP MEET ★  
Wed. Sat. Sun.  
8:00 A. M. - 4:00 P. M.  
★ DA 4-2664 ★  
**DRIVE-IN THEATRE**  
REDWOOD BEACH BLVD.  
Bet. Crenshaw & Arlinstone

## 'Pumpkin' Ice Ball for Punch

By MRS. ROGER STE MARIE

Here is a decorative, easy way to chill your favorite "witches brew."

Pour orange-colored water into a balloon, place it in a round dish to help retain its round shape, and freeze for about 24 hours.

Just before guests arrive, remove ball from freezer, gently cut or tear off the balloon and place ball in the punch bowl which might well be filled with apple juice or cider.

## Jack o' Lantern Popcorn Balls

By MRS. FRANK IVES

Here is a different and delicious Halloween treat with caramel flavor. The non-sticky pop corn balls are prepared with a packaged frosting mix.

Small black gum drops or licorice are used to make the jack o' lantern face. Wrap in clear or orange cellophane and tie with black ribbon. Use as party favors or for trick or treaters.

### JACK O' LANTERN POPCORN BALLS

- 1 pkg caramel fudge frosting mix
- 1/2 cup soft butter or margarine
- 1/2 cup cream
- 1/2 cup light corn syrup
- 8 cups popped corn
- 1/2 cups salted peanuts, if desired
- black gum drops or licorice for decorations

**METHOD:** Empty contents of frosting mix into large saucepan. Add butter, cream and corn syrup. Mix all ingredients; cook over medium heat to 250 deg. on a candy thermometer or until a little syrup dropped into cold water can be pressed together to hold a firm ball that is still plastic but not rigid.

Four over popped corn and peanuts in buttered bowl; stir constantly. With large spoons divide popcorn into 12 mounds and place on waxed paper. When cool enough to not burn hands, butter hands and shape mixture into balls. Cool and wrap in the cellophane or waxed paper.

## Jack o' Lantern Halloween Dip

By MRS. FRED GERVIG

A Jack O' Lantern can serve as a most unique warmer for a hot dip; perhaps jalapeno bean dip served with corn chips.

Buy a pumpkin, 10 to 12 inches in diameter. Using a small clear glass casserole dish (eight inch), cut a hole in the top of the pumpkin for the dish to fit down inside with the rim keeping you are!



PUNCH BOWL DELIGHT is shown by Mrs. Roger Ste Marie. To make, fill balloon with water and any food coloring desired (orange for Halloween), place filled balloon in bowl, freeze over night, place in punch bowl with punch and you will have a floating ice pumpkin.

## Come to Party Hostess Hints

Never have time to "come to the party," even when it's your own? Perhaps you are attempting too much in the menu or in preparations. There are ways to organize your party program so that you will have the time to be a gracious hostess. Here are some home entertaining shortcuts:

1. Leave your menu flexible enough so that you can search out new products at the grocery store which will help you cut down preparation time. One such item is wine salad dressing. The new Burgundy or Chianti dressings give salads and meats a real party flavor.
2. Use frozen hors d'oeuvres to save time and fuss.
3. Cover dishes, glasses and silver that you usually use for parties with transparent wrap. It keeps them ready to use without washing.
4. Prepare whatever ingredients you can the night before you entertain. You will have more time and be more relaxed the day of the party. For example, salad fixings can be washed, then wrapped in a moist cloth and placed in the refrigerator. The greens will be nice and crisp the next day.
5. Icing a cake takes patience as well as time. One of the quickest and prettiest icings can be made this way: place a lace paper dolly over the top of the cake and sprinkle liberally with powdered sugar. When you lift the dolly, there is a lacy white sugar top on the cake!

At the party itself, place tidbits and appetizers in many different areas of the room so that guests may help themselves. And use large ashtrays. You'll find you have eliminated many trips back and forth to the kitchen.

**PACKAGED POWER**  
It takes nearly 10,000 tubes of nickel stainless steel to package the uranium oxide fuel of the first nuclear powered merchant ship, the N. S. Savannah. Yield eight servings.

## Dates Plus Cheesecake

One of today's popular desserts, cheesecake, receives glamorous treatments in "Fresh Date Cheesecake."

Small pieces of fresh California dates are sprinkled over a graham cracker crumb crust, covered with a rich cream cheese filling, topped with a mixture of sour cream and grated orange rind and garnished with halved fresh dates. It's a lavish spectacular made even more luscious by the moist fresh dates.

- 1 3/4 cups buttered graham cracker crumbs
- 1 1/2 cups fresh California
- 4 large eggs (7/8 cup)
- 1 cup sugar
- 3 packages (8 oz. each) cream cheese, softened
- 1 tablespoon vanilla
- 1/4 teaspoon salt
- 1/2 pint dairy sour cream
- 1 tablespoon sugar
- 1 teaspoon finely-grated orange rind
- Halved fresh California dates

Line bottom and sides of greased 9-inch spring form pan with crumbs; press firmly into place. Cut dates into small pieces; arrange on bottom crust. Beat eggs. Gradually add 1 cup sugar, beating until thickened. Add cream cheese gradually, beating after each addition until smooth. Stir in vanilla and salt. Spoon mixture over dates. Bake in 350-degree (moderate) oven about 45 minutes. Cool several hours or overnight, first on wire rack and then in refrigerator. Blend sour cream, 1 tablespoon sugar and orange rind, spread over cake. Garnish with halved dates. Bake five minutes in 475-degree (very hot) oven. Cool before cutting. Makes 12 servings.

**Desert Fruit Cake**  
2 cups fresh California dates  
1 cup golden raisins  
3/4 cup candied cherries  
1 1/2 cups Brazil nuts  
1 1/2 cups blanched slivered almonds  
3/4 cup sifted all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
3 eggs  
3/4 cup light brown sugar (packed)  
1 teaspoon vanilla  
3 tablespoons melted butter or margarine  
Cut dates into halves. Rinse, drain and dry raisins. Combine dates, raisins, whole cherries and nuts. Add 1/4 cup of flour and toss to coat. Sift remaining flour with baking powder and salt. Beat eggs well. Gradually beat in sugar until very thick. Stir in vanilla. Fold in flour mixture, then cooled melted butter and fruit-nut mixture. Turn into two greased and floured loaf pans (8 1/2 x 4 1/2 inches). Garnish with whole pitted dates and candied cherries, if desired. Bake in 325-degree (moderately slow) oven 45 to 50 minutes. Turn out and cool on wire racks. Wrap in foil or waxed paper and let stand at least four days before serving. Slice very thin. Makes two loaves.  
\* Or 2 square pans (nine inches).

## Beer 'n' Cheese

- 1/4 cup butter or margarine
- 1/4 cup diced celery
- 1/4 cup diced carrot
- 1 tablespoon chopped onion
- 6 tablespoons flour
- 1/2 teaspoon dry mustard
- 6 cups chicken broth
- 1/4 teaspoon Tabasco
- 1 1/2 cups grated Cheddar cheese (about 6 ounces)
- 12 ounces (bottle or can) beer or ale

Melt butter; add celery, carrot and onion and cook until tender, but not brown. Blend in flour and mustard. Gradually stir in broth and cook, stirring constantly, until thickened. Add Tabasco and cheese; heat until cheese is melted. Just before serving, add beer; heat to serving temperature. Add salt to taste, if necessary. Garnish with chopped parsley or croutons, if desired. Yield eight servings.

## MOSAIC DESSERT FRUIT CAKE

When rich, wonderfully-flavored "Desert Fruit Cake" is cut, each slice has a colorful, mosaic-like appearance, studded with fresh California dates and other festive fruits and nuts.

Handsomely decorated with additional fresh dates and candied cherries, the cake is neither difficult nor time-consuming to make.

- 2 cups fresh California dates
- 1 cup golden raisins
- 3/4 cup candied cherries
- 1 1/2 cups Brazil nuts
- 1 1/2 cups blanched slivered almonds
- 3/4 cup sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 3 eggs
- 3/4 cup light brown sugar (packed)
- 1 teaspoon vanilla
- 3 tablespoons melted butter or margarine

Cut dates into halves. Rinse, drain and dry raisins. Combine dates, raisins, whole cherries and nuts. Add 1/4 cup of flour and toss to coat. Sift remaining flour with baking powder and salt. Beat eggs well. Gradually beat in sugar until very thick. Stir in vanilla. Fold in flour mixture, then cooled melted butter and fruit-nut mixture. Turn into two greased and floured loaf pans (8 1/2 x 4 1/2 inches). Garnish with whole pitted dates and candied cherries, if desired. Bake in 325-degree (moderately slow) oven 45 to 50 minutes. Turn out and cool on wire racks. Wrap in foil or waxed paper and let stand at least four days before serving. Slice very thin. Makes two loaves.  
\* Or 2 square pans (nine inches).

### NIGHT TIME TIPS

The Automobile Club of Southern California offers these tips for night driving: Check all your lights; keep windshield and faces of dash board gauges clean; dim your headlights for oncoming traffic and when you come up behind a car; should the oncoming driver fail to dim his lights, guide yourself by the right edge of the road; when dusk comes, use headlights, not parking lights.

### FIRST SAWMILL

The first sawmill built west of the Mississippi river was built at what is now Vancouver, Washington, in 1827 by Dr. John McLoughlin, Hudson's Bay Factor at Fort Vancouver. It saved Douglas fir, America's most widely used lumber species.

AUTOMATIC  
TRANSMISSIONS REBUILT

**6995** Complete Price  
Parts & Labor  
Most Cars

CITY  
TRANSMISSION  
EXCHANGE

1906 W. Willow GA 4-9942

## Jack O'Lantern Cupcakes

All will be in readiness for Halloween celebration when you have a plate of these saucy faced raisin cupcakes on hand. They're wonderful for autumn parties or snacks—as well as the trick or treat crowd. Serve with refreshing pineapple juice.

Little goblins will enjoy filling their sacks with little packs of California raisins, too. The 1 1/2 ounce cartons are sold individually or in bundles of six in many favorite grocery stores.

### Raisin Funny Face Cakes

- 1/2 cup shortening
- 1 cup sugar
- 1 cup dark or golden raisins
- 2 teaspoons grated orange peel
- 2 eggs, beaten
- 2 cups sifted flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup milk

Butter sugar icing Orange food coloring Dark raisins for "faces"  
Cream shortening and sugar until light and fluffy; blend in raisins, orange peel and eggs. Resift flour with baking powder and salt. Add alternately with milk to creamed mixture, blending well. Pour into greased cup cake pans. Bake in hot oven icing, tinted orange. Make Halloween faces with raisins for eyes, nose and mouth. Makes about 15 cakes.

WONDERFULLY  
BAR-B-Q'D  
**SPARERIBS  
CHICKEN**

111th and Hawthorne Blvd.  
Inglewood OR 8-9957

**FOR A CHANGE LETS HAVE A MAN IN CONGRESS WHO WORKS FOR YOU**

**BRUINSMA**

## Tabasco Chili

Planning a Halloween party for your offspring and their pals before an evening of trick-or-treating? Make up a large pot of appetizing chili, spiced with Tabasco, the zesty liquid red pepper. Kids will spoon up every bit of this luscious chili, served with crisp crackers and fresh milk. Keep the Tabasco bottle handy as some may like their chili even hotter!

### Tabasco Chili

- 6 tablespoons butter, margarine or salad oil
- 4 medium onions, sliced
- 2 Medium green peppers, cut in strips
- 1 cup coarsely cut celery
- 3 pounds ground beef
- 3 cans (20 ounces each) tomatoes
- 2 cans (6 ounces each) tomato paste
- 1 tablespoon salt
- 1 teaspoon Tabasco
- 2 tablespoons chili powder
- 3 cans (20 ounces each) kidney beans

Melt butter! add onion, green pepper and celery and cook until onion is tender, but not brown. Add ground beef; cook until meat loses red color, breaking up with a fork. Add tomatoes, tomato paste, salt, Tabasco and chili powder. Cover; simmer 45 minutes. Add kidney beans; simmer 20 minutes longer. Serve with crisp salted crackers. Yield: 12 servings.

WONDERFULLY  
BAR-B-Q'D  
**SPARERIBS  
CHICKEN**

111th and Hawthorne Blvd.  
Inglewood OR 8-9957

## Explains Amazing Rise in Contact Lens Use

According to press reports, weightless construction, modern new-type contact lenses are taking the country by storm. Dr. J. M. Soss, optometrist at 1268 Sartori for 32 years, points out that this phenomenal surge in popularity is due to the fact that the public is realizing that perfected plastic contact lenses are a safe, economical method of correcting the vision of people in all walks of life. Because of their tiny size and almost "contacts" can be worn comfortably for as long as 16 hours at a stretch. Dr. Soss states that those who call at his 1268 Sartori Ave. office can find out, without obligation; how easy it is to wear contact lenses. No appointment is necessary, and Dr. Soss' offices are open Friday evenings and all day Saturdays. Convenient terms. Phone EA 8-6602. Soss offices are maintained also in Wilmington.

**NEW CAR DIRECTORY**

G.M.C. TRUCKS  
OLDSMOBILE - CADILLAC

**CECIL L. THOMAS & SONS**  
PACIFIC COAST HWY. AT VERMONT—HARBOR CITY

**STUDEBAKER** ORegon 8-4005

Dealer Authorized by Studebaker Corporation  
to Service the Torrance Area

**FRANK H. AFTON CO.**  
240 N. MARKET, INGLEWOOD